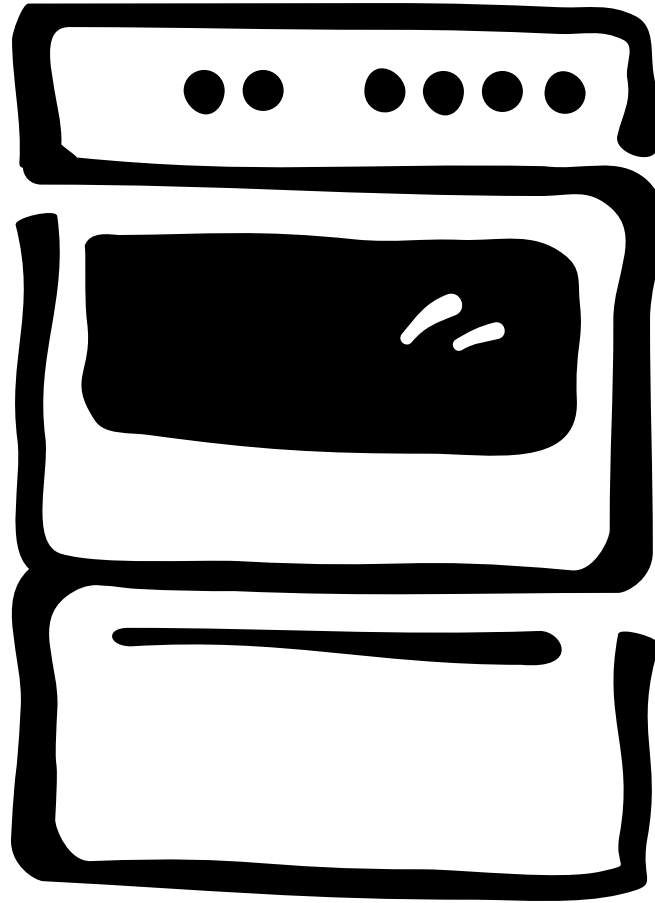


cooker

INSTRUCTION BOOK



EKC 6160

Contents

Safety	3
The Cooker	4
<i>Unpacking</i>	4
<i>The accessories</i>	4
The safety equipment	5
<i>Non-tip device</i>	5
<i>The hob guard (optional accessory)</i>	5
<i>The door catch</i>	6
Before the first use	6
<i>Cleaning the cooker</i>	6
<i>Wash the accessories</i>	6
<i>Set the clock to the right time</i>	6
<i>Heat the oven empty</i>	7
The control panel.....	7
<i>The indicator light bulbs</i>	7
The ceramic hob	8
<i>Using the hob</i>	8
<i>Cleaning the ceramic hob</i>	11
<i>Functions for safety</i>	12
The oven	13
<i>The functions of the oven</i>	13
<i>Buttons for the clock</i>	14
<i>The timer</i>	14
<i>Oven time</i>	15
<i>End time</i>	15
<i>Oven time and end time</i>	16
<i>Practical use</i>	17
<i>Cleaning and maintenance</i>	21
Installation	23
<i>To adjust plinth height and depth</i>	23
<i>Levelling the cooker</i>	24
<i>Electrical connection</i>	24
Service	25
Technical data	26
Practical tips and advice	27
Problems and actions needed	28
At the end of the cooker's life	28

Safety

Cooker technology is constantly improving. The way you use your new cooker may be different from the way you used your old one. Please read the whole instruction book before using your new cooker. This cooker is intended for normal domestic use. Take care of the instruction book which will be needed by the new owner if the cooker is sold or passed on to someone else. Do not hesitate to contact us with questions or viewpoints about the cooker and its use.



ANY TEXT MARKED WITH A warning triangle is to do with safety. PLEASE READ THESE TEXTS CAREFULLY, so that you do not harm yourself, others or the cooker.

Children and the cooker

Children are naturally curious and interested in most things, including the cooker. From a safety point of view, we would like to emphasize the following for those with children at home:

There should be worktops on both sides of the cooker extending at least 40 cm to left and to right. Alternatively the cooker can be installed with a wall or a tall kitchen unit on one side and a worktop on the other side. The NON-TIP DEVICE should be fitted to prevent the cooker from tipping forwards if subjected to an abnormal loading.

The HOB GUARD (included or optional) should be fitted and the DOOR CATCH/DOOR CATCHES should be activated.

Use the COOKER FUNCTION LOCK. Activate the lock button and lock the cooker when it is not being used.

Do not let children use the razor blade scraper.

Children should be allowed to help with cooking, but teach them that pans, hotplates and ovens become hot and retain their heat for some time after use. TOUCHING THESE CAN CAUSE BURNS.

Installation

Work on the cooker must be carried out by a qualified electrician. Work performed by unqualified persons can damage the cooker, and may also lead to personal injury and/or damage to property.

The cooker is heavy. Certain edges and corners which will not normally be exposed may be sharp. Use gloves when moving the cooker. The NON-TIP DEVICE should be fitted, to prevent the cooker from tipping if subjected to an abnormal loading.

When using the cooker

Never use the ceramic hob if it is cracked, as water from spillages and/or cleaning could penetrate down to live conductors. If the hob is damaged, disconnect the cooker from the electrical supply and contact your service centre to have the cooker repaired.

Never place aluminium foil, plastics etc. on the ceramic hob. If a hotplate is switched on by mistake, these materials will rapidly start to burn or melt.

Never leave the cooker unattended while deep frying, or when using it for melting fats, paraffin wax or other flammable substances. In the event of a fire, turn

off all the controls and turn off the cooker hood fan. SMOTHER THE FIRE WITH A PAN LID, never use water.

Use only pans which are intended for ceramic hobs. Use only ovenproof dishes and containers in the oven. Check the bases of your pans. Pans with convex bases are poor conductors of heat, and also tend to spin easily on the flat ceramic hob.

Check that the cooker is switched off when not in use. All controls should be turned off.



Warning! Alcohol and other liquids that can form explosive gases, or other substances that could cause a fire or explosion, must not be used in the oven.

Great care must be taken when using such liquids and substances on the hob. For example, when preparing food on the hob with flaming brandy, or any other type of alcohol, there is always a risk that fat particles in the hob fan may catch fire with serious consequences. Flames and burning fat spills can also cause personal injury.

Cleaning

Keep the ceramic hob and oven clean. Fat and spillages give off smoke and odours when heated, and, at worst, can cause fires.

Use the scraper to remove immediately (while the hob is still warm) any spilt sugar or syrups (e.g. jam), and melted plastics and foil. These can damage the hob if left. Be careful as the razor blade is extremely sharp.

Maintenance and service

Turn all controls off before changing any bulbs.

Service and repairs should be carried out by a service company approved by the supplier. Use only spare parts supplied by such companies.

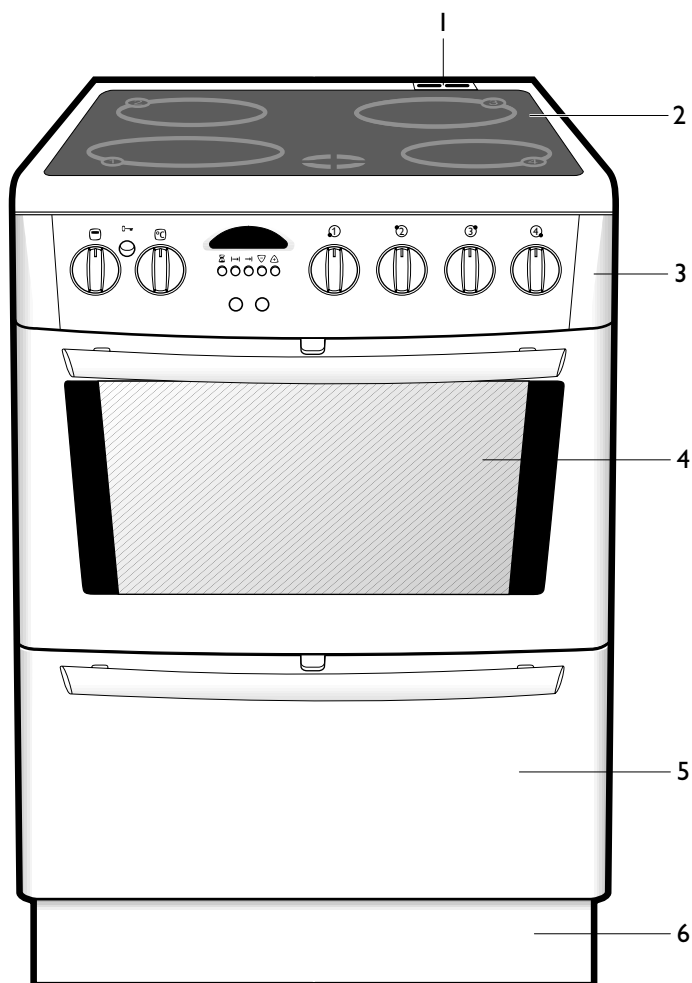
At the end of the cooker's life

Help prevent accidents when the cooker has reached the end of its useful life. Make sure first that the lead is completely disconnected from the electrical supply (pull out the plug, or have the cooker safely disconnected from the wall), then cut the electrical lead at the point where it enters the cooker. Make sure that the door catch/door catches have been deactivated.

The Cooker

- 1 Removable oven vent
- 2 Hob with HEATING ZONES
- 3 Control panel with controls, buttons and an information window
- 4 Oven
- 5 Storage drawer
- 6 Plinth

To make it easier to clean behind the cooker, it has wheels at the rear. To move the cooker forwards, open the oven door, lift carefully holding the upper edge and then pull the cooker out from the wall.



Unpacking

Check that the cooker is undamaged and in perfect condition. Any damage occurred during transportation should be reported to the retailer immediately.

The packaging materials can be recycled. Contact your local council to find out where to take them.

The accessories

THE FOLLOWING ACCESSORIES ARE SUPPLIED WITH THE COOKER:

- Enamelled baking trays and oven dish
- Oven shelf
- Non-tip device, including fittings
- Razor blade for ceramic hob
- Roasting sensor
- Instruction book

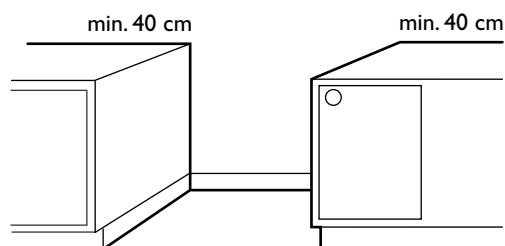
THE FOLLOWING MAY BE PURCHASED AS OPTIONAL ACCESSORIES:

- Hob guard, including fittings
- Plinth moulding

The safety equipment

There should be at least 40 cm of worktops on both sides of the cooker (SEE PICTURE). Alternatively the cooker can be installed with a wall or a tall kitchen unit on one side and a worktop on the other.

Child safety is further improved if the following equipment is fitted/in use:



Non-tip device



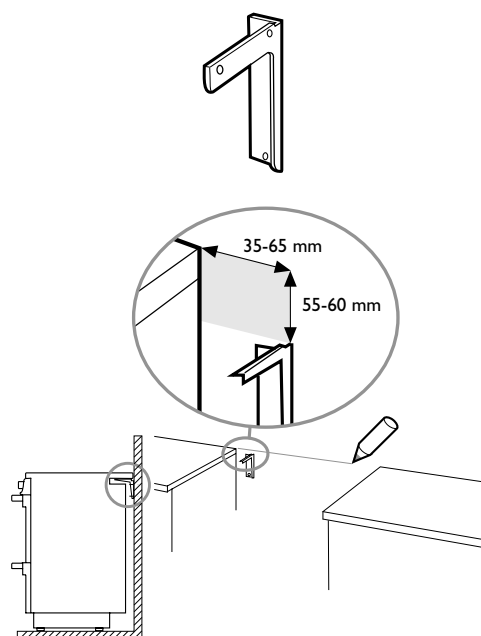
The non-tip device should be fitted, to prevent the cooker from tipping if subjected to an abnormal loading. The non-tip device can only provide protection when the cooker is pushed into its normal position.

Before fitting the non-tip device, make sure the cooker has been levelled and adjusted to the correct plinth height (see “Installation” on p. 23).

- 1 Draw a line on the wall – after levelling the cooker – along the top edge of the hob (see illustration).
- 2 The measurements shown can be applied whether the non-tip device is fitted on the left or the right (see illustration). Measure and mark where the non-tip device is to be placed, then screw it onto a solid material or a suitable reinforcement or fixings.

NOTE! If the space between kitchen units is wider than the cooker, you will need to alter the measurements shown in the illustration if the cooker is to be centred.

- 3 If you alter the measurements, remember to align the cooker correctly when pushing it into place, so that the non-tip device enters the hole on the cooker rear.

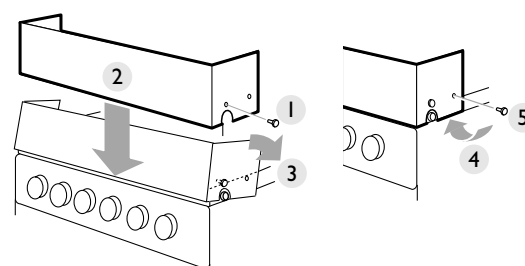


The hob guard (optional accessory)



The hob guard should be fitted to make it harder for children to reach pans on the hob.

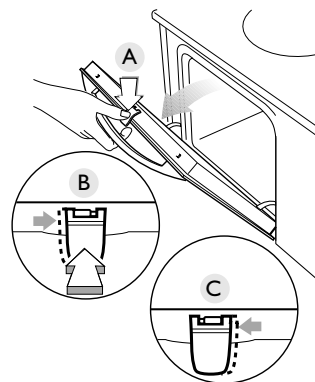
- 1 Press the plugs into the front holes.
- 2 Place the guard on the cooker with the plugs over the edge of the hob.
- 3 Angle the guard downwards and then back upwards so the edges on its two sides engage under the edge of the hob.
- 4 Lock it in place with the rear plugs.



The door catch

The door catch makes it harder for children to open the oven door/storage drawer. The catches are already activated when the cooker is supplied new, but can be deactivated if necessary.

- A Press the catch down when you want to open the door.
- B If you wish to deactivate the catch, check first that the oven is not hot. Press the catch on the top edge of the door downwards and then a few millimetres to the right.
- C If you wish to activate the catch again, push the catch on the top edge of the door a few millimetres to the left.



Before the first use

Cleaning the cooker

Clean the cooker with a clean cloth, hot water and a little washing-up liquid straight after use. **NEVER USE ABRASIVE CLEANERS OR SCOURING AGENTS.** The oven vent cover can be washed in a dishwasher.

Remember that the non-tip device does not work when the cooker has been pulled forward to clean behind it.

Wash the accessories

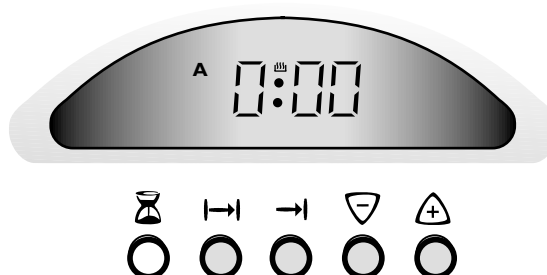
Wash the baking tray, oven dish etc. in hot water and washing-up liquid. Rinse and dry.

Set the clock to the right time

When the cooker is plugged in, a number of symbols will start flashing until you set the time on the clock.

SET THE CLOCK TO THE RIGHT TIME:

- 1 The **A** symbol and 0:00 flash in the information window.
- 2 Press the **↔** and **→** buttons at the same time, release the **→** button first, then the **↔** button, and set the right time using **▲** or **▼**. The time is set in minutes. The **A** symbol in the window disappears. The **🕒** symbol lightens when the clock is set.




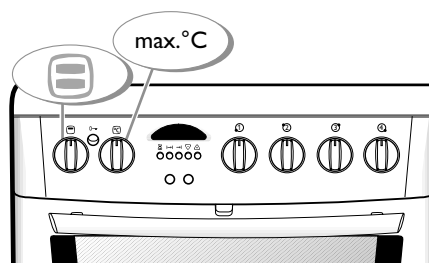
Heat the oven empty



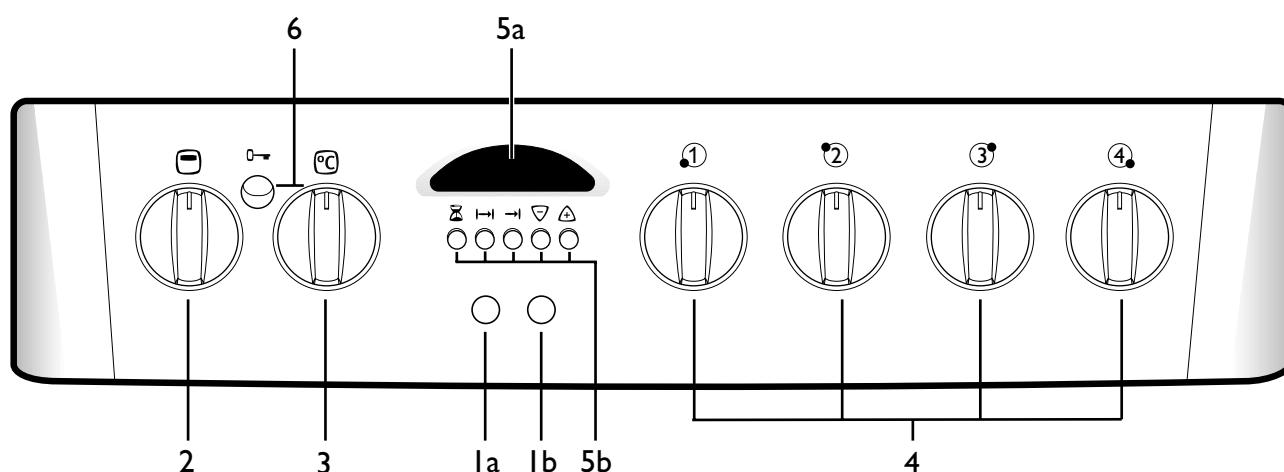
Children should be supervised!
The cooker will get very hot.

Before you use the oven for the first time, you need to heat it empty. Follow these instructions:

- 1 Select  (top/bottom heat) and maximum temperature. The oven door should be shut.
- 2 Ventilate the room. Switch off the oven once the “new” smell and fumes have ceased.
- 3 Use hot water and washing-up liquid to wipe the oven, side racks and the inside of the door. Then wipe all of these parts dry.



The control panel



- 1a COOKER indicator light
- 1b OVEN indicator light
- 2 OVEN function control
- 3 OVEN temperature control
- 4 HEATING ZONE controls
- 5a Information window
- 5b Buttons for THE CLOCK
- 6 Cooker function lock

The indicator light bulbs

These are neon indicator lights, which normally have a long service life. If one should fail, contact your service centre.

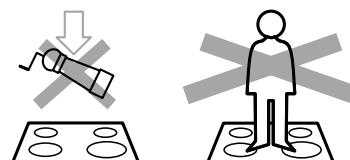
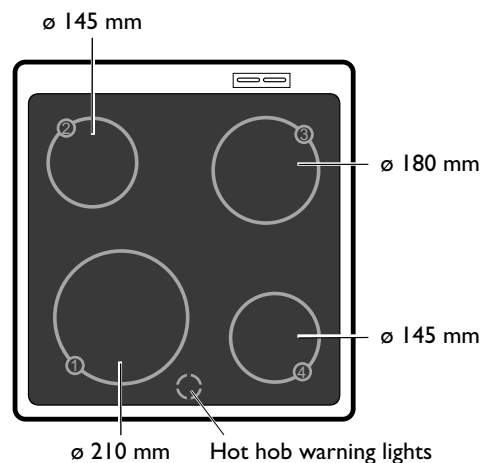
The ceramic hob

The ceramic hob has four cooking areas (heating zones). Even with the control still turned on during cooking, these areas may be seen to switch off and on at intervals, depending partly on the heat setting used. This switching can also occur with the control turned to its maximum setting, to prevent overheating.

If you have a 230-volt cooker, you cannot use the rear left heating zone at the same time as the oven Swift Start function. The cooker has an electrical interlock to prevent a circuit overload.

The hot-hob warning device has four lights. A heating zone light will remain on, even after the heating zone control has been switched off, until the heating zone temperature falls below about 55°C.

The glass of the hob is resistant to heat, cold and rapid temperature changes, but it is vulnerable to impact. A pepper mill falling on the hob could crack it. Never stand or put heavy loads on the hob, or use it as a storage space.



Using the hob



NEVER USE THE CERAMIC HOB IF IT IS CRACKED.

Water from spillages could seep through to the live conductors. Disconnect the cooker and contact your service centre to have the cooker repaired. Use the scraper to remove immediately (while the hob is still warm) spilt sugar or syrups (e.g. jam), and melted plastics and foil. These can damage the hob if left. Never leave the cooker unattended while deep fat frying, melting fats, paraffin wax or other flammable substances. In the event of a fire, turn off all the controls and the cooker hood fan. **SMOTHER THE FIRE WITH A PAN LID, never use water.**

The heating zone controls are graduated from 0 to 12 (12 is the hottest). They can be turned both clockwise and anticlockwise.

TO USE THE HOB:

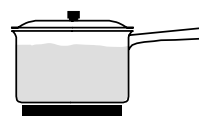
- 1 Turn the control for the heating zone you are going to use.
- 2 Reset the control after use.

Which heat setting should you use? You will soon learn which setting and heating zone to choose depending on your pans and what you are cooking. Here is a brief guide to choosing the correct setting:

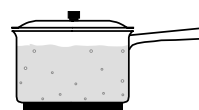
Boiling

You normally start cooking with the hotplate switched to maximum heat before turning it down to a lower heat. The sound and size of the water bubbles can help you to choose the correct setting:

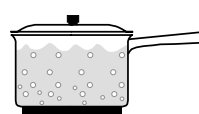
GENTLE HEAT: Simmering with tiny bubbles as in carbonated water. Suitable for cooking rice, fish and vegetables such as sugar peas and broccoli.



MEDIUM HEAT: Gently boiling with larger bubbles. Suitable for boiling most foods, such as meat, root vegetables and potatoes.



HOT: The sound disappears before the water starts bubbling vigorously. Suitable for boiling water for pasta and rice. Then turn the heat down for more gentle cooking.



Frying

It is best when frying not to use food that has come straight out of the refrigerator. Only about 2/3 of the bottom of the pan should be covered by food.

Put the margarine or butter in the frying pan and turn on to the recommended heat. In order to get the best results, it is important that the fat is the right colour (temperature) when you start frying. Hold a light-coloured spatula to the bottom of the pan to see the colour of the fat.

LIGHTLY BROWNED FAT: Suitable for eggs, onions, raw potatoes, chops and steaks and whole fish, etc.



BROWNED FAT: Suitable for frying most foods such as pancakes, minced meats, sausages, thin fish fillets and stewing steak.



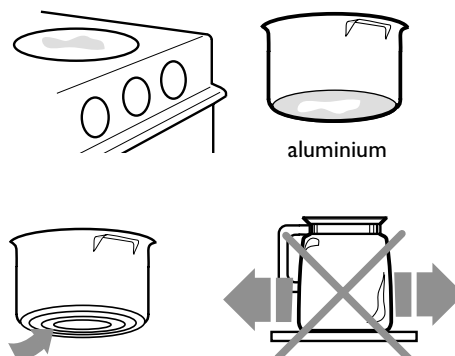
WELL BROWNED FAT: Suitable for thin steaks. Be careful as the fat can easily become burnt.



Choosing suitable pans

Greater attention needs to be paid to the type and condition of pans used on ceramic hobs than it does with radiant hobs. Here are some points to remember:

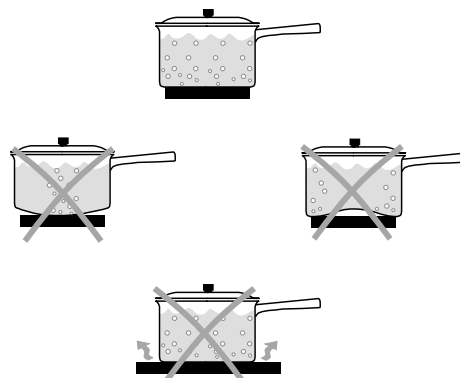
- Check the pan bases. Bases which are convex (curve outwards) will tend to spin on the hob and will not conduct heat very well.
- Aluminium is a good conductor of heat, but it can leave silver-coloured stains on the hob. You can remove these stains with the hob cleaner supplied with the cooker.
- Glass vessels and enamelled bases with a rough pattern will – if pulled back and forth across the surface – cause greater wear on the hob than other materials.



To save you time and therefore energy, the contact surface of the pan base should:

- be at least as large as the hotplate. If the base is smaller than the hotplate, any spillages are quite likely to burn onto the hob.
- be smooth or have a fine pattern
- be flat. It takes longer to heat a pan with a base which curves in or outwards too much.

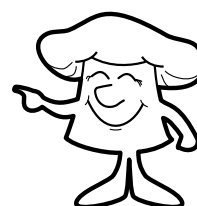
When you are buying new pans, it is advisable to choose stainless steel ones with sandwich-type bases (i.e. layers of different metals).



-

Save energy!

- Putting a lid on pans cuts the amount of energy used by half (compared to cooking without lids).
- Using pans with flat bases saves 25% energy (compared to uneven based pans).
- Make sure the hob is clean and dry. Dirt and moisture reduce heat transfer between pans and hotplates.
- Turn the hotplates off and finish cooking using the remaining heat.
- Save energy by steaming and pressure-cooking.



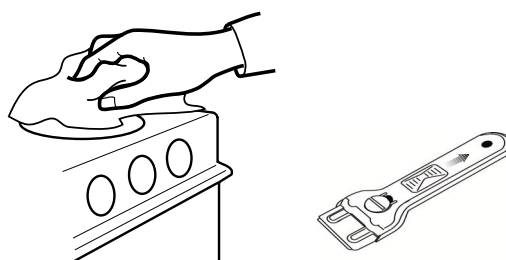
Cleaning the ceramic hob



Use the scraper supplied to remove spillages immediately, while the hob is still hot, especially sugar and foods with a high sugar content (e.g. jam), melted plastics and foil, all of which can damage the hob if left.

IF THE HOB IS VERY SOILED:

- 1 Remove soilage using the razor blade scraper (see below).
- 2 Use a hob cleaner product when the hot-hob warning lights have all gone out. Shake the bottle and apply a small quantity of cleaner directly onto the hob. Rub clean using a damp cloth or paper towels.
- 3 Use a damp cloth to remove all remaining traces of the cleaner, which could otherwise burn on when the hob is next used. Wipe the hob dry.



Razor blade scraper

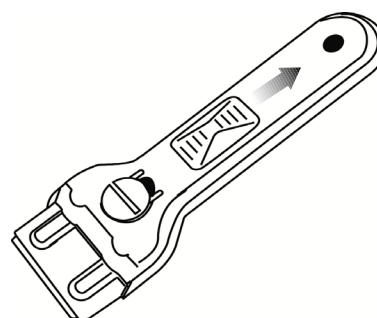


THE RAZOR BLADE SCRAPER SHOULD BE KEPT WELL OUT OF THE REACH OF CHILDREN. Use the razor blade scraper carefully, as the razor blade is extremely sharp.

Use the scraper to remove spillages from the ceramic hob.

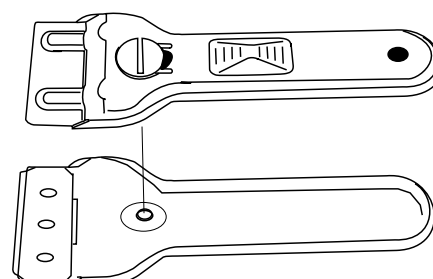
HOW TO USE THE RAZOR BLADE SCRAPER:

- 1 Pull back the protective cover until the blade is visible (SEE ILLUSTRATION).
- 2 Make sure that the razor blade is clean and not worn. There is a risk, otherwise, that it might damage the hob. New razor blades can be bought from drugstores.
- 3 Angle the scraper at approx. 45° and scrap away the spillage. The razor blade can be pressed down hard onto the hob without causing any damage.
- 4 Carefully clean the blade by wiping it with kitchen roll paper.
- 5 When you have finished, press the protective cover forwards as far as it will go. Keep the scraper out of the reach of children.



CHANGING THE RAZOR BLADE:

- 1 Open the scraper by completely unscrewing the screw (no screwdriver needed) and then place the new razor blade at the front edge.
- 2 Put the scraper together again and screw the screw back into place.
- 3 Press the protective cover forwards as far as it will go to cover the razor -blade.



Functions for safety

The cooker function lock

There is a lock built in to the oven's thermostat control with two safety positions. You can choose whether to use the lock with single or double safety or not at all. **NOTE!** The main power supply to the cooker is still connected.

LOCK ONE: The power to the hotplates and oven is disconnected when the thermostat control is turned to **OFF**.

LOCK TWO: When the lock button is also activated, two hands are needed to turn the cooker on. This makes it particularly difficult for children to "use" the cooker.

Lock One

LOCK THE COOKER LIKE THIS (see illustration A):
Turn the thermostat control anti clockwise to **OFF**.

WHEN YOU WANT TO USE THE COOKER:

- 1 Turn the control clockwise to zero (i.e. turn the control back to the 12 o'clock position).
- 2 The cooker can be used as normal. Make sure no functions other than the one/those you want to use are turned on. (Someone may have turned a control while the lock was activated).

Lock Two

BEFORE USING 'NUMBER TWO' FOR THE FIRST TIME, YOU HAVE TO ACTIVATE THE LOCK BUTTON

(see illustration B):

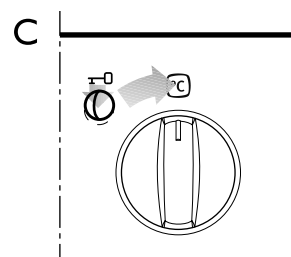
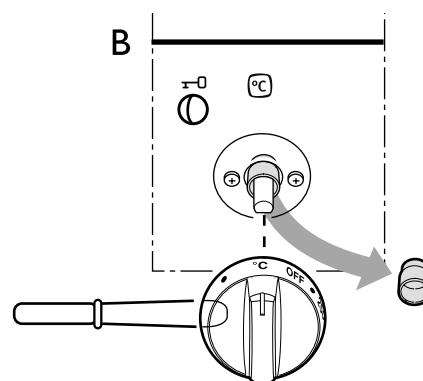
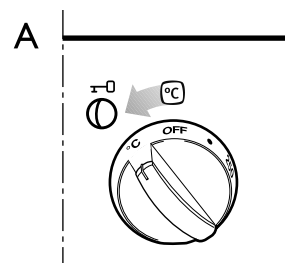
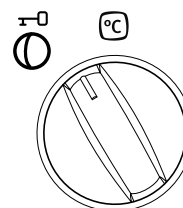
- 1 Turn the thermostat control to zero, i.e. turn the control to the 12 o'clock position.
- 2 Place a table knife behind the control and remove it by pulling gently.
- 3 Remove the red covering.
- 4 Replace the control set at 'zero'.

Next time you will only need to turn the thermostat control anti clockwise to **OFF** to lock the cooker (see illustration A).

WHEN YOU WANT TO USE THE COOKER

(see illustration C):

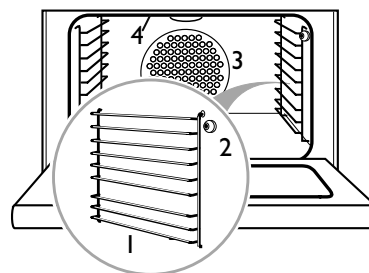
- 1 Press down the lock button and keep it pressed in.
- 2 Turn the control clockwise to zero (i.e. turn the control back to the 12 o'clock position).
- 3 The cooker can be used as normal. Make sure no functions other than the one/those you want to use are turned on. (Someone may have turned a control while the lock was activated).



The oven

The oven has removable side racks for the shelves (1) with seven rungs on each side.

The roasting sensor socket is on the right-hand inside of the oven (2) and the fan with ring element is on the back wall of the oven (3).



The functions of the oven

For all oven functions, the indicator light comes on when the oven is heating and goes out when the set temperature is reached (goes on and off as the thermostat switches in and out). To choose an oven function, turn the function control clockwise to the symbol for the desired function (see below).

THE OVEN FUNCTIONS ARE:

Oven light

The oven light comes on automatically for all settings. You can also have just the light on without any of the other functions being turned on.

Top/bottom heat

Using both top and bottom elements.

Fan-assisted oven

Using fan plus an element around the fan.

Pizza/Quiche position

Using fan, ring and bottom element.

Turbo grill

Using the grill element and fan.

Top element

Using the element at the top of the oven.

Bottom element

Using the element at the bottom of the oven.

Grill

Using the grilling element.

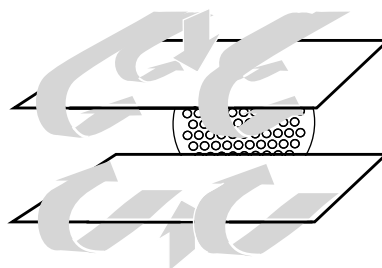
Swift start (browning)

Using the grilling and bottom element. It takes approx. 9-10 minutes to heat the oven to 200°C. Can also be used for “au gratin” dishes.

THE PRINCIPLE FOR FAN-ASSISTED OVEN

Top and bottom elements and a ring element around the fan heat the air which then spreads through the air ducts in the back wall of the oven. The hot air circulates in the oven before being drawn back in through the fan grill.

The heat is transferred quickly and effectively, and often means you can use a lower temperature than with top/bottom heat. The temperature can be lowered by 15-20% if the recipe specifies a temperature between 160°C and 225°C. The higher the temperature, the more it can be lowered. It is better to use top/bottom heat for temperatures over 225°C.



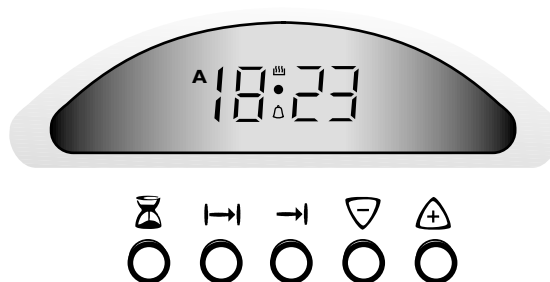
Buttons for the clock

SYMBOLS FOR THE BUTTONS:

- PLUS for time or temperature
- MINUS for time and temperature
- Timer
- Oven time
- End time

SYMBOLS IN THE INFORMATION WINDOW:

- Auto-symbol
- Pan symbol
- Timer symbol



The timer

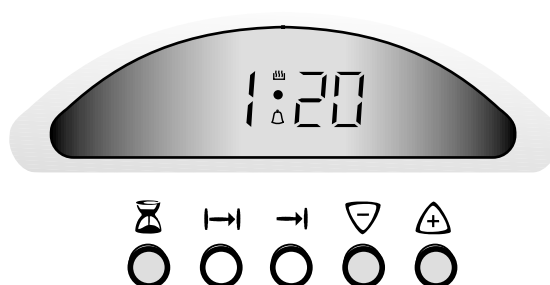
The timer can be set for any time from 1 minute up to 23 hours and 59 minutes.

- 1 Press . The time 0:00 appears. If you do not set the time within five seconds, it will go over to 'normal time'. Press again in that case.
- 2 Set the time by pressing or . The symbol now appears in the window.
- 3 At the end of the set time, a buzzer is heard and the symbol in the window disappears. Press either button or to turn the buzzer off.

To change the set time or to reset the time, press or . After about five seconds, the time setting for the timer switches over to the clock. To see how much time is left on the timer, press .

ALTERING THE TIMER SOUND



There are three different sounds/levels for the timer. To change the sound, press until you find the one you want to use.



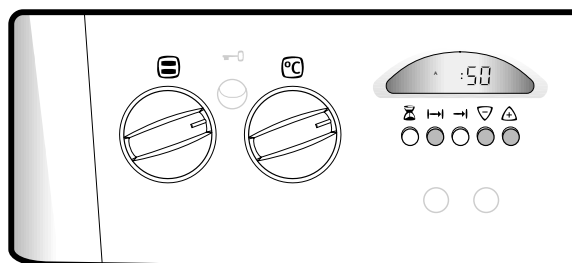
⇌ Oven time

Use this function to set the length of time you want the food to be in the oven. The oven turns off after the set time.

TO SET THE OVEN TIME:

- 1 Switch the oven on by turning the function control and the thermostat control to the required positions.
- 2 Press ⇌ and set the time using ▲ or ▼. The symbols **A** and  now appear in the information window.
- 3 The oven comes on at once.
- 4 When the set oven time has been reached, the symbol **A** flashes, the symbol  goes out and a sound is emitted. Press the buttons at the same time ⇌ and → to turn off the sound.
- 5 RESET THE CONTROLS.

After about five seconds, the time setting for the oven time switches over to the clock. To see how much time is left, press ⇌.





→ End time

To set the end-time for when you want the oven to turn off. This function is useful if you:

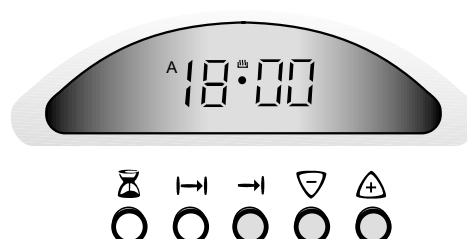
- have to leave the kitchen and do not wish to spoil the cooking/baking.
- want to use the heat after turning off, thereby saving energy.

Put the food in the oven and when you have set the end time, switch on the oven.

TO SET THE END TIME:

- 1 Switch the oven on by turning the function control and the thermostat control to the required positions.
- 2 Press → and set the required end time using ▲ and ▼. The symbols **A** and  now appear in the information window.
- 3 The oven comes on at once.
- 4 When the set end time has been reached, the symbol **A** flashes, the symbol  goes out and a sound is emitted. Press the buttons at the same time ⇌ and → to turn off the sound.
- 5 RESET THE CONTROLS.

E.G.: The time is 13.00. You want the food to be ready at 13.45 (which is the set end time). Cooking time is therefore 45 minutes.

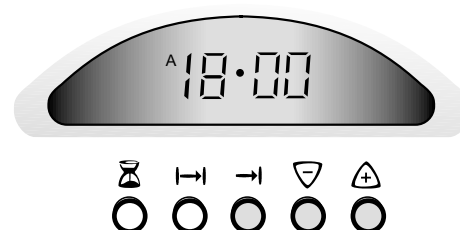
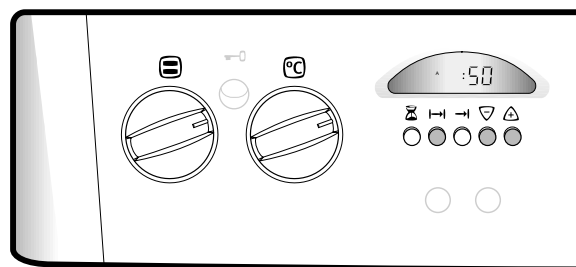


Oven time and end time

Would you like dinner to be ready when you get home? Put the food in the oven and set the **END TIME** plus the length of time the oven needs to be on, i.e. the **OVEN TIME**. Maximum oven time is 10 hours.

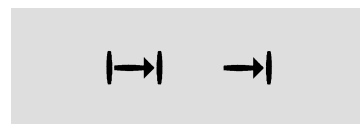
TO DO THIS:

- 1 Place the food to be cooked into the oven and switch the oven on by turning the function control and the thermostat control to the required positions.
- 2 Press **|→|** and set the required cooking time (e.g. 45 minutes) using **△** and **▽**. The symbol **A** appears in the information window.
- 3 Press **→|** to set the required end time. The earliest end time appears in the window.
- 4 Choose the end time using **△** and **▽**. The symbol **⏸** has now gone out and comes on again when the oven starts.
- 5 At the end of the cooking time, the power supply to the oven cuts out. The symbol **A** flashes, the symbol **⏸** goes out and a sound is emitted. Press the buttons at the same time **|→|** and **→|** to turn off the sound.
- 6 RESET THE CONTROLS.



To discontinue programming

If you need to stop programming for some reason, you do this by pressing at the same time **|→|** and **→|**. REMEMBER to switch the oven off if you discontinue programming.



Practical use



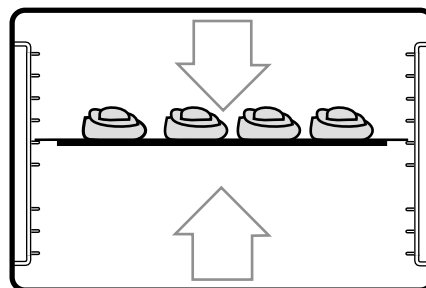
Never place aluminium foil, baking trays or oven dishes directly on the bottom of the oven. Blocking heat from the bottom of the oven can damage the enamel through overheating. The oven gets hot when in use: CHILDREN NEARBY MUST BE SUPERVISED.

The baking tray may warp temporarily due to temperature fluctuations, or if the food, (pizza, etc.) is unevenly distributed on its surface. The tray resumes its shape when cool.

How does one know which oven functions to use in different situations? See below for practical advice on how to efficiently use the oven functions for various ways of cooking:

Baking

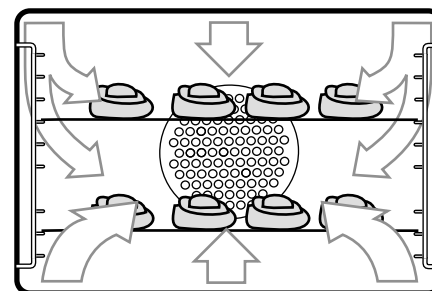
Use a skewer to check whether sponge cakes are ready when there are about 5 minutes left. You can then shorten or lengthen the baking time. The material, colour, shape and size of the baking tins as well as the recipe can affect results. TOP/BOTTOM HEAT gives an even colour.



Fan-assisted baking

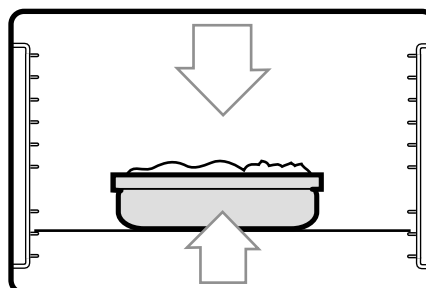
The FAN-ASSISTED OVEN reduces the total baking time as two trays can be in the oven at the same time. However, the bread or buns may not brown evenly particularly if the dough had not risen well.

Didn't you get quite the result you expected? In "Practical tips & advice" on p. 27, we give you a few tips on solutions to your baking problems.



Cooking

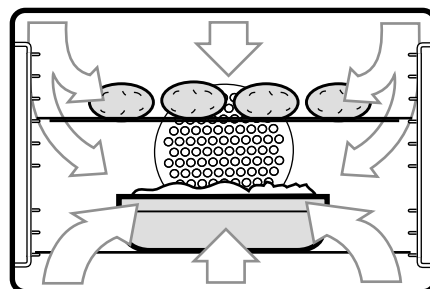
TOP/BOTTOM HEAT is normally best when using an oven shelf.



Fan-assisted cooking

Use the FAN-ASSISTED OVEN when cooking on several shelves at the same time, e.g. meatloaf, meatballs and complete meals (starter, main dish and dessert).

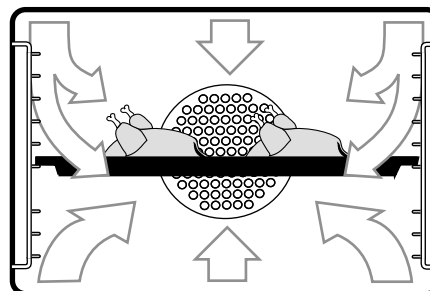
Remember to choose dishes that need the same temperature. Dishes that need different amounts of time in the oven will have to be put in according to when you want them to be ready.



Roasting

Using the TOP/BOTTOM HEAT and FAN-ASSISTED OVEN for roasting is both easy and practical. Joints of beef such as topside and sirloin retain their natural juices best if roasted at 125°C. However, cooking time is slightly longer than at a higher temperature. Use a meat dish in which there is just sufficient room for the joint so that the juices do not burn dry. Use a large roasting pan or ovenproof dish when roasting a joint of ham as there is usually a lot of meat juice. Be careful when removing it from the oven.

If you are using a roasting bag, cut a hole in one corner before putting it in the oven. That way you are less likely to burn yourself on hot steam when you open the bag.



Using the roasting sensor



Be careful that you do not burn yourself on the heating element in the top of the oven or on the oven rungs when inserting or removing the roasting sensor plug. Use an oven glove.



The sensor works within the temperature range of 0 to 99°C. Before you switch on the oven, remove the cover which prevents the sensor socket from becoming dirty. Only use the sensor supplied with your oven and make sure that no part of the sensor comes into contact with the inside top of the oven.

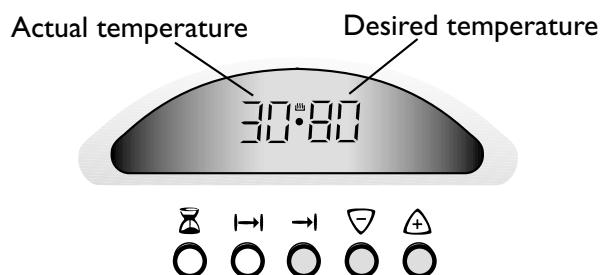
In order to achieve best results, the roasting sensor should be inserted so that its tip comes to the thickest part of the meat, where the heat takes longest to reach. The entire sensor should preferably be inside the meat, because hot air in the oven can affect its reading if the shaft is exposed. If the sensor is inserted into fat or touches bone, it can give an unreliable reading.

Preheat the oven first, then put the joint of meat in the lower part of the oven. Remove the joint when the sensor shows the required temperature. Cover the meat with aluminium foil and let it stand for about 15 minutes. This will make it easier to carve and less meat juices will be lost when carving.

SETTING



To use the roasting sensor:

- 1 Connect the sensor to the socket in the oven.
- 2 The pre-set temperature is 80°C. You can now alter the temperature using the buttons  and . The current temperature and the temperature you have chosen are shown in the information window (SEE ILLUSTRATION). You can see the rising temperature of the meat in the information window.

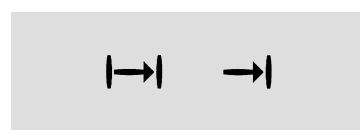


TURNING OFF

When the correct meat temperature has been reached, a sound is emitted and the oven switches off.

- 1 Press the buttons at the same time  and  to turn off the sound.
- 2 Remove the sensor from the socket in the oven and remove the meat. **NOTE!** Both the oven and the sensor are hot.
- 3 When the oven has cooled down, replace the protective socket cover.


It will only be possible to use the oven again when the sensor has been removed. **NOTE! REMEMBER TO RESET THE CONTROLS!**

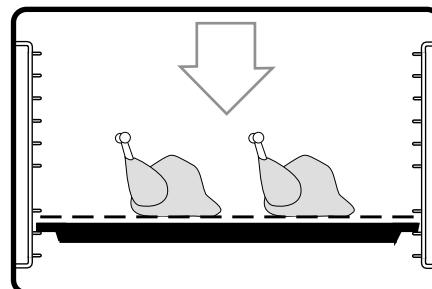


Grilling

Size, shape, quantity, the degree of fat marbling, and even the initial temperature of the meat all affect the outcome and time of the grilling process. Fish, poultry, veal and pork will not brown as much as the darker meats such as beef and game. Vegetable oil and/or seasoning will improve the colour, but it also increases the risk of surface burning.

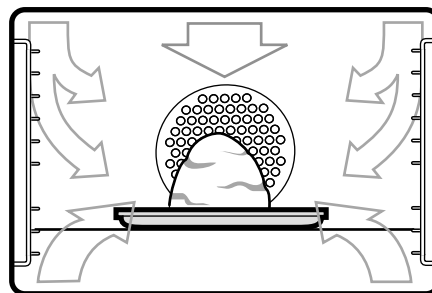
For best results, avoid grilling food straight from the refrigerator. Dry the surface of the meat, place it on the oven shelf and season to taste. Place an oven dish, ideally lined with foil, underneath the shelf to catch the fat etc. which runs off. Pork chops, steaks and fish should be grilled high up in the oven, while meats such as thick spare ribs are better lower down.

Set the function control to  and the temperature control to the temperature require (250°C maximum). Preheat the grill for 3 to 5 minutes. Keep an eye on the food, and turn it at least once. Grilling for too long makes food dry, dull, and possibly burnt as well. The oven door should be closed when grilling.



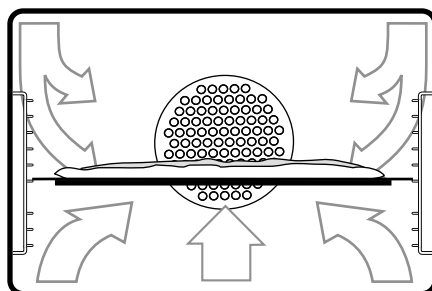
Turbo grill

The turbo grill cooks food faster and browns it more evenly than the grill. The grill element browns the food and the fan circulates the hot air. Perfect for 'tall' dishes such as grilling ham to give it an even, all-round colour.



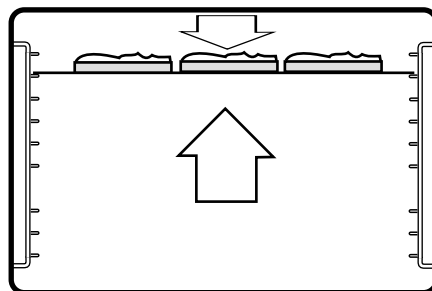
Pizza/Quiche position

Perfect for cooking a pizza. Heat the oven to 225°C and place the pizza on the middle shelf. Use a baking tray, not a roasting dish, to prevent the edges of the pizza from burning.




Swift start (browning)

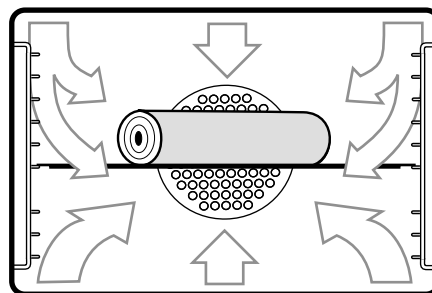
Excellent for browning au gratin dishes, toasted sandwiches, etc. You can also use this function to heat the oven quickly to the set temperature. When the oven has reached that temperature, you can then select whichever function is required. It takes about 9-10 minutes to reach 200°C. However, do not use this method of rapid heating when baking biscuits or meringues.



Defrosting

Set the function control to . When thawing frozen meat, fish, glazed, iced or filled bakery products, the temperature control should be off.

Oven shelves/baking trays can be placed on several shelf positions if you have a large quantity of food to defrost. The times required cannot be given here. Test using a skewer.




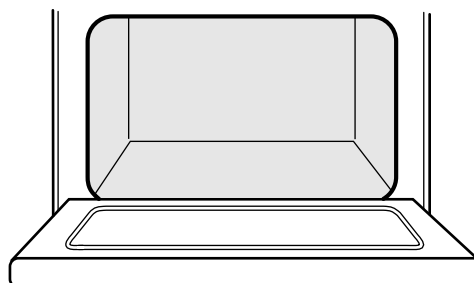
Cleaning and maintenance

The oven

The oven surfaces are of vitreous enamel. The outer section, the door front, can easily be removed for cleaning (see “The oven door” below).

IF THE OVEN IS VERY SOILED:

- 1 Use a spatula or similar implement to remove spillages which have hardened.
- 2 Use a sponge to spread soft soap inside the oven.
- 3 Close the door. Set the oven to  (top/bottom heat) and 100°C for about 10 minutes.
- 4 When the oven has cooled, wash the surfaces with clean water. Rub gently with a soap-impregnated steelwool pad on stubborn patches. Wipe the surfaces dry.



The oven door

The oven door consists of two sections with heat-reflecting glass for a lower surface temperature.

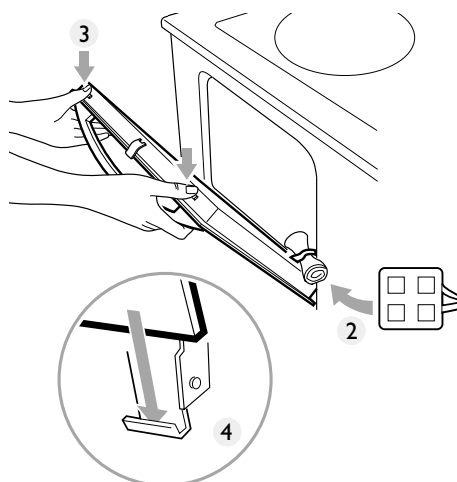
The outer section, the door front, can be removed for cleaning.



Take care not to damage the panes of glass. Small cracks at the edges can cause an entire pane to crack after it has been heated a few times.

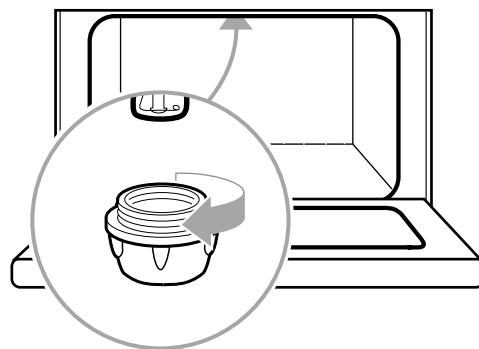
TO CLEAN BETWEEN THE TWO PANES:

- 1 Check that the oven is not hot and that the door catch is activated before you remove the outer section, the door front.
- 2 Open the door and insert rolled-up oven cloths between the hinges (SEE PICTURE). These to prevent the door from closing. Raise the door up again.
- 3 Grasp the door handle and press in the two springs on the top edge of the door downwards, then lift off the door front.
- 4 After cleaning (use a window-cleaning product), slot the the door front back into the bracket (SEE PICTURE). If the glass is very soiled, use the scraper supplied with the cooker. Make sure the door is properly secured on both sides.
- 5 Press the two springs on the top edge of the door and press the door front into place.
- 6 Remove the oven cloths.



To change the oven light bulb

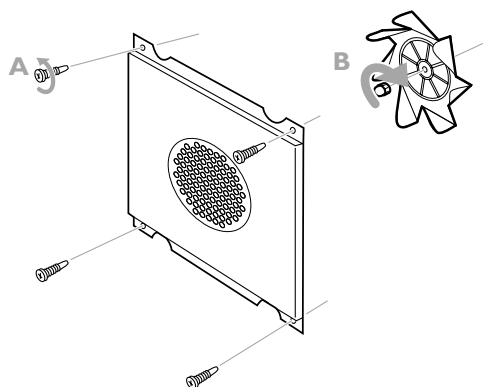
- 1 Turn all controls to off and check that the oven is not hot.
- 2 Unscrew the glass cover (see illustration).
- 3 Unscrew the old bulb.
- 4 Fit a new bulb, marked 230–240 V, 15 W and 300°C, with an E14 screw fitting.
- 5 Refit the glass cover.



The fan

You can remove the fan blades for cleaning, but do so with care, as they have sharp edges.

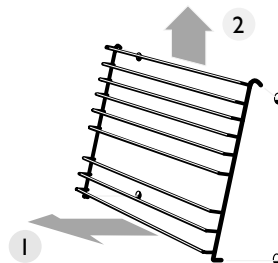
- 1 Make sure the oven is turned off and is cold.
- 2 Unscrew the four screws (A) and remove the back wall of the oven.
- 3 Take hold of the fan impeller carefully and undo the nut (B), by turning it clockwise with a small adjustable spanner.
- 4 Clean the fan blades in hot soapy water.
- 5 Refit all the parts. Make sure all the screws are securely in place.



The oven accessories

Release each side rack for the oven shelves at the bottom corners (1), lift it sideways and upwards and remove from the oven (2). Wash the racks and shelves by hand or in a dishwasher. If very soiled, soak them first, before cleaning with a steelwool pad.

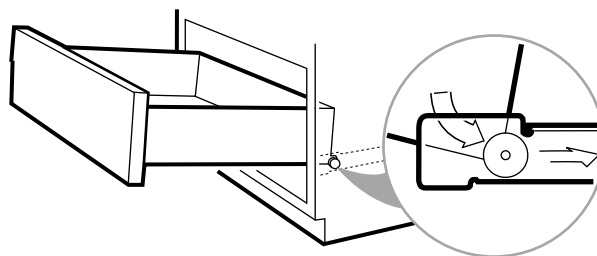
The baking trays and oven dish should be wiped clean with paper towels, or washed by hand when necessary. Any burnt-on food can be removed using a suitable spatula.



Storage drawer

- 1 Empty the drawer and pull it out as far as possible.
- 2 Hold the handle and lift upwards gently. This frees the drawer from the catch at the back.
- 3 Pull the drawer out completely and lift it out.

After cleaning, place the drawer wheels on the brackets (SEE PICTURE). Lift the drawer slightly as you first push it in so as to prevent the wheels from fastening in the front catch.



Installation

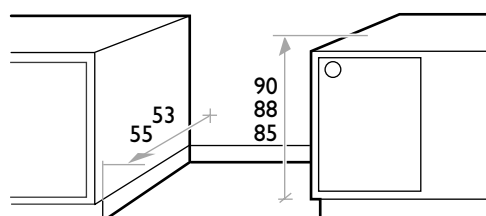


Work on the cooker must be carried out by a qualified electrician. The cooker is heavy. Certain edges and corners which will not normally be exposed may be sharp. **USE GLOVES** when moving the cooker.

Before installing the cooker, you should check that its dimensions correspond to the rest of your kitchen units. Measure the height of the worktop from floor to top surface of the worktop, and the plinth depth from the wall to the front edge of the plinth (see illustration). The cooker may also be installed adjoining one wall or one tall unit on one side, and a worktop on the other side.

When delivered, the cooker plinth is adjusted to suit a worktop height of 90 cm and a plinth depth of 53 cm. You can alter the height and depth of the plinth to make the cooker suitable for a worktop height of 85, 88 or 90 cm and a plinth depth of 55 cm (see below).

Check the cooker cable is not trapped when moving the cooker.



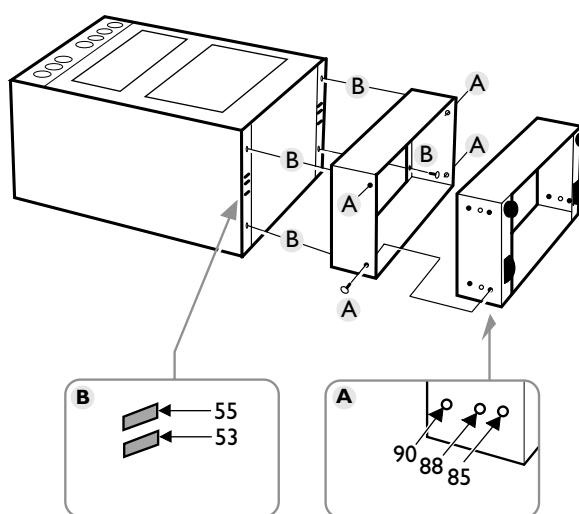
To adjust plinth height and depth



53 cm is the minimum plinth depth for this cooker. Setting a smaller plinth depth can cause the cooker to tip if a heavy weight is placed on the door.

If you wish to alter both dimensions, you should adjust both at the same time. But make sure you read through the full instructions before starting work.

- 1 Carefully lay the cooker on its back (SEE ILLUSTRATION). Use some of the packaging material to cushion the cooker on the floor surface.
- 2 Unscrew the four screws (A), see the illustration. If you are altering the cooker height only, pull the inner plinth out a certain distance. Grasp the brackets which hold the wheels and feet. **NOTE!** Be careful, there are sharp edges under the cooker. Go to point 5 and continue from there. If altering the plinth depth, you should pull the plinth completely out.
- 3 Unscrew the four screws (B), see the illustration. Then remove the outer plinth.
- 4 Position the outer plinth at the 55 cm setting (SEE ILLUSTRATION B). Screw in the (B) screws (don't forget the washers) and push the inner plinth inwards a little.

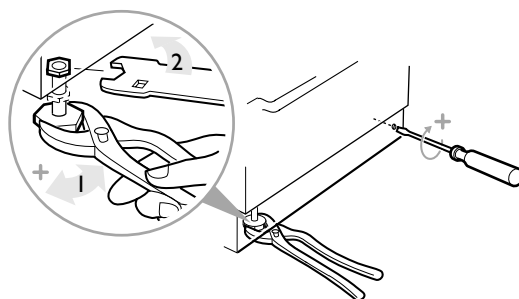


- 5 Fit the (A) screws in the desired set of holes for 85, 88 or 90 cm worktop height (SEE ILLUSTRATION A).
- 6 Lift the cooker back into the upright position and connect it to the electrical supply. Push the cooker into place and adjust its level (see below) before fitting the safety equipment.

Levelling the cooker

The cooker must be level, for example to ensure that oil in frying pans is of even depth. To check whether the cooker is level, place a spirit level or a frying pan filled with water on the hob.

You can lower (-6 mm) or raise (+12 mm) the wheels and feet, working from the front of the cooker. Use a Phillips screwdriver to adjust the rear wheels, and adjustable pliers for the front feet (1). Once the cooker is properly level, you need to lock these feet with the nut. Turn it anticlockwise (2) using the spanner supplied.



Electrical connection



Repairs and work on the cooker must be carried out by a QUALIFIED ELECTRICIAN. Work performed by unqualified persons can damage the cooker, and may also lead to personal injury and/or damage to property.

The connection options for the cooker are shown on the plate on the rear of the cooker. Wattage and voltage is stated on the rating plate (see the right-hand side of the cooker).

Service



Repairs and work on the cooker must be carried out by a qualified electrician. Work performed by unqualified persons can damage the cooker, and may also lead to personal injury and/or damage to property.

If your cooker is not working properly, refer to pages 27 and 28 for suggestions on how to rectify the problem.

Consumer care

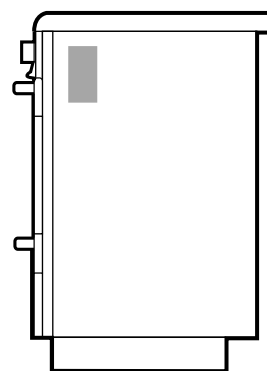
Contact the retailer if you have any questions concerning the cooker or its use.

Service and spare parts

Contact the retailer or a service company approved by the retailer. Please note that a charge will usually be made. Use only spare parts supplied by such companies.

Cooker details are found on the rating plate on the right-hand side of the cooker. Copy the details onto this page so you have them handy if you should need to call a service company.

Model:	
Product. no:	
Serial. no:	
Purchase date:	



Technical data

We reserve the right to alter these specifications. This appliance conforms with EC-directive 89/336/EEC and 73/23/EEC.

EKC 6160

Width (mm): 597

Height, when delivered (mm): 900

Depth (mm): 595

Oven volume (litres): 46

Total wattage 230V-model (W): 8496

HEATING ZONES	SIZE (mm)	WATTAGE (W)
---------------	-----------	-------------

Rear left	145	1200
-----------	-----	------

Rear right:	180	1800
-------------	-----	------

Front left:	210	2300
-------------	-----	------

Front right:	145	1200
--------------	-----	------

ENERGYCLASS	A
-------------	---

ENERGY CONSUMPTION

Conventional (kWh)	0,89
--------------------	------

Forced air convection (kWh)	0,79
-----------------------------	------

TIME TO COOK STANDARD LOAD

Conventional (min)	48
--------------------	----

Forced air convection (min)	37
-----------------------------	----

THE AREA OF THE BAKING SHEET (cm ²)	1500
--	------

When marking an energy efficiency class, conventional heating has been used.

INDICATOR LIGHT BULBS: neon type

OVEN LIGHT BULB: E-14 screw fitting, marked 230-240V, 15W and 300°C.

Practical tips and advice

Problem	Cause	Action needed
<i>Bread and cakes are not rising properly.</i>	Too low an oven temperature means that the baking is rising but then sinking flat again.	Check the temperature used against that recommended in the recipe.
	Bread dough has not risen properly. Leaving the dough to prove too long can cause the bread to turn out flat. Dough should prove in a warm, draught-free place. The dough should spring back when touched with the fingertips.	Check the proving time recommended in the recipe.
	Not enough yeast or baking powder.	Check that you used the quantity stated in the recipe.
	Yeast destroyed by hot fat or liquid.	The correct temperature for the liquid is 37°C for fresh yeast. See instructions on the packet for dry yeast.
<i>Bread and cakes are too dry.</i>	Not enough liquid, too much flour, or the wrong type of flour can cause bread to be dry.	Check in the recipe that you have used the correct type of flour and the correct proportions of flour to liquid.
	Too low an oven temperature means that the baking has to remain too long in the oven to cook, which leads to drying.	Check that you have used the correct temperature setting.
<i>Baking/food is too dark (browned) or unevenly cooked.</i>	Too high an oven temperature makes baking/other foods too dark on the surface before fully cooked.	Check that you have used the correct temperature setting.
	Using too high a shelf position on “top/bottom heat” means the heat from above is too strong. A shelf position which is too low causes the opposite problem.	Check in the recipe that you have chosen the right oven position.
	Putting the oven shelf in the wrong place using “fan-assisted oven” prevents the air circulating properly.	Check that you have placed the oven shelf in the correct position.
	When using “fan-assisted oven”, the temperature should generally be approx. 15–20% lower than with “top/bottom heat”. Browning may be somewhat uneven when using “fan-assisted oven”.	Check that you have used the correct temperature setting.
	“Swift Start” has been switched on.	Check that you have turned the function control to the setting required.
<i>Baking/food is too pale.</i>	Aluminium foil, baking trays or oven dishes on the bottom of the oven hamper the distribution of heat from below.	Do not have anything on the bottom of the oven.
	Light-coloured baking tins produce paler cakes than dark tins.	If necessary, change to darker baking tins.

Problems and actions needed

Never attempt any repairs or work on the cooker which could cause injury or damage the product. If you cannot solve the problem after checking the list below, contact a service company approved by the supplier.

Problem	Action needed
<i>The cooker has no electrical supply</i>	Check that: <ul style="list-style-type: none">• THE FUSE(S) has not gone• THE PLUG is pushed in correctly• THE RCD (if fitted) has not tripped
<i>The cooker will not work</i>	Make sure the cooker function lock is not in use (see page 12)
<i>Boiling/frying takes a long time.</i>	Check you have a suitable pan that conducts heat properly (see page 10)
<i>The oven light is not working</i>	Replace broken bulb (see page 22)
<i>The door safety catch isn't working</i>	Activate the door safety catch (see on page 6)
<i>The roasting sensor is not working</i>	Check that the sensor is correctly plugged in inside the oven. Take it out and plug it in again. Set the required temperature (see page 18)
<i>The clock is not showing the right time/not working</i>	Set the correct time (see page 6)
<i>The timer is not working</i>	Set the time required (see page 14)

At the end of the cooker's life



- 1 *Disconnect the cooker from the electrical supply.*
 - 2 *Cut off the electrical lead, as close as possible to the rear of the cooker.*
 - 3 *Make sure that the oven door safety catch has been deactivated, to remove the risk of children locking themselves inside the oven.*
- Contact your local council to find out where you can dispose of your cooker.*

Electrolux Home Products Ltd

105 45 STOCKHOLM

www.electrolux.com



The Electrolux Group. *The world's No.1 choice.*

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vaccum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.